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HOUSEHOLD CALENDAR  
ANNOUNCING THE NEW CANNING BULLETIN

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A radio talk by Miss Ruth Van Deman, Bureau of Home Economics, delivered in the Department of Agriculture period of the National Farm and Home Hour, broadcast by a network of 48 associate NBC stations, Thursday, September 17, 1936.

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MR. GAPEN: Now to bring you news in the home economics field, here's your friend, Ruth Van Deman. Ruth, is that another new bulletin you're carrying so proudly?

MISS VAN DEMAN: Yes, sir, this one's so new the ink is hardly dry. It just came down from the Printing Office this morning. And I am proud and pleased to tell the world that it's our new canning bulletin, Farmers' Bulletin No. 1762 -- "Home Canning of Fruits, Vegetables, and Meats", by Dr. Louise Stanley and Miss Mabel Stienbarger.

At last we have in one bulletin the directions for canning all the kinds of foods anybody is likely to can at home -- chicken, beef, and other kinds of meats, all the fruits from apples to strawberries, and all the vegetables from asparagus to sweetpotatoes.

MR. GAPEN: Sounds to me like the boiled-down results of a pretty large quantity of research.

MISS VAN DEMAN: You are right, they are, Ken. Miss Stienbarger has canned and stored and tasted and scored quantities of all these different kinds of foods, to be sure she was recommending the method that would give the best keeping, best tasting product. That's why she hasn't been willing until now to put her directions for canning meats and chicken into printed form. She wanted to be sure that the processing times and temperatures she recommended would give a safe appetizing, canned product.

And that's the reason we hold absolutely to the processing of meat and all the nonacid vegetables in the steam pressure canner at temperatures of 240° or 250° F.

Yes, I know some home canners don't agree with us on that. They tell us that they're getting by with processing nonacid foods in the boiling-water bath. Well, for one letter like that we get hundreds with quite a different story. Our scientific consciences wouldn't be clear if we told anybody to can meat and chicken in a water bath. We're like a man I saw in a motion picture play the other day -- the one who says "I'd rather be not wrong than right",

MR. GAPEN: Rather be not wrong than right -- that's pretty good.

MISS VAN DEMAN: Speaking seriously, I understand that there may be more meat canned on some farms this year than usual. Because of the shortage of stock feed, some people have decided to slaughter some of their animals this

(over)

fall and can the meat for winter use. Also, though I know that July and August are the best times for culling the farm poultry flock, maybe some people haven't got around to it yet, and maybe you're still feeding hens that aren't earning their way. Well, these hens that are no good as layers make very good canned chicken. In fact, plump 2-year old hens make better canned chicken than young birds. But you have to be careful not get much fat into the jars because that makes the chicken difficult to process. Heat doesn't penetrate a fat mixture rapidly.

And Miss Stienbarger has found that chicken canned on the bone is better flavored than the chicken meat stripped from the bone and canned by itself.

And she recommends precooking the chicken in the oven or in water and packing it hot into the containers before processing under steam pressure.

MR. GAPEN: What about fried chicken?

MISS VAN DEMAN: No. She does not recommend frying chicken or any other kind of meat before canning it. That makes it hard and stringy and gives it a disagreeable flavor.

Those are just a few of the practical points covered in this new bulletin. Miss Stienbarger and all of us have tried to put into it the answers to the many, many questions that come to us through the mail, and over the telephone, and as official inquiries from the extension people. This is really a 40-page handbook on home canning. On the second page, just inside the cover, you'll find a detailed table of contents so you can quickly turn to whatever part you want on equipment or methods or times or temperatures.

MR. GAPEN: Ruth, I can see where you're going to have to hire a new secretary or two to take care of the requests for this new canning bulletin. And, by the way, just let me repeat the title and the number again -- "Home Canning of Fruits, Vegetables, and Meats", Farmers' Bulletin No. 1762.

Thank you, Ruth, for coming over today. We'll be looking for you again next Thursday.

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